

SOUTH COURSE

TEE FEATURES

HUMMUS CRUDITE

RED PEPPER HUMMUS, CELERY,
CARROT, GRAPE TOMATO, GREEN
ONION, BELL PEPPER — 8.95

CRISPY BRUSSELS SPROUTS

HONEY BALSAMIC REDUCTION,
BACON, POMEGRANATE SEEDS,
PARMESAN CHEESE — 9.95

GUAC ROCK

FRESH AVOCADO, PICO DE GALLO,
QUESO FRESCO, CORN CHIP — 11.95
+ Add Shrimp - \$8 +

LOADED TATER TOT

HOUSE MADE TATER TOT, WHITE
CHEDDAR CHEESE, BACON,
SCALLION, SOUR CREAM — 8.95

ELOTE FRENCH FRIES

SWEET CORN, QUESO FRESCO,
SCALLION, HAM, TOMATO — 9.95

LOBSTER BRUSCHETTA

ATLANTIC LOBSTER TAIL,
BRUSCHETTA, MOZZARELLA,
ROASTED ZUCCHINI, GREMOLATA —
14.95

SOUP AND SALAD

BLACKENED SALMON CAESAR

ROMAINE, PARMESAN, CROUTON, CAESAR DRESSING —
18.95

CHEF SALAD

LEAF LETTUCE, HAM, TURKEY, TOMATO, QUESO FRESCO,
SCALLION, POACHED EGG, WALNUT OIL — 15.95

ARCADIAN ORCHARD

MAPLE CHICKEN, BABY SPINACH, APPLE, DRIED CHERRY,
TOASTED ALMOND, AGED GOAT CHEESE, SMOKED
BALSAMIC — 13.95

SOUP DU JOUR

— 5.95

LUNCH FEATURES

CALIFORNIA CHICKEN

CHICKEN BREAST, BACON, AVOCADO, JACK CHEESE,
SPINACH, TOMATO, ONION — 15.95

CHICKEN PARMESAN PANINI

CIABATTA, MOZZARELLA, CRISPY CHICKEN, RED WINE
PEPPER GLAZE, FRESH BRUSCHETTA SPREAD — 14.95

RIBLET MAC AND CHEESE

WHITE CHEDDAR MAC AND CHEESE, PORK RIB,
HAYSTACK ONION — 15.95

PIERPORT CHICKEN

CHICKEN, WHIPPED GOAT CHEESE, BALSAMIC GLAZE,
APPLE SLAW — 14.95

RAINBOW TROUT BLT

FRIED RAINBOW TROUT, BACON, ARUGULA, TOMATO,
CITRUS AIOLI — 15.95

SALMON BURGER

SCOTTISH SALMON, ARUGULA, TOMATO, SMOKEY CITRUS
AIOLI, WONTON, ENGLISH MUFFIN — 16.95

STREET TACOS

STRIP LOIN, PARATHA, PICO DE GALLO, LETTUCE, QUESO
FRESCO, SOUR CREAM, LIME ZEST — 18.95

SMASHBURGER

PRIME BEEF, CHEDDAR CHEESE, RED CHIMICHURRI
AIOLI, LETTUCE, TOMATO, RED ONION — 17.95

BACON CHEESEBURGER

PRIME BEEF, BACON, CHEESE, LETTUCE, TOMATO, ONION,
POBLANO CHIMICHURRI — 14.95

SOUTH COURSE BURGER

PRIME BEEF, GRILLED HALLOUMI CHEESE, LETTUCE,
TOMATO, HAYSTACK ONION, TRUFFLE CHIPOTLE AIOLI,
PRETZEL BUN — 19.95

DINNER FEATURES

DINNER FEATURES AVAILABLE AFTER 5:00P.M.

SCOTTISH SALMON

STEAMED CARROT, LAVENDER JASMINE RICE, CURED EGG
YOLK — 26.95

CEDAR PLANK TROUT

ASPARAGUS RISOTTO, BROWN BUTTER SAUCE — 23.95

CRISPY CHICKEN ALFREDO

PRETZEL CHICKEN, BELL PEPPER, ASPARAGUS, GRAPE
TOMATO, — 23.95

TEQUILA LIME MAHI MAHI

COCONUT CRUST, POMEGRANATE RISOTTO, TEQUILLA
LIME BUTTER — 24.95

BEER BATTERED WALLEYE

WALLEYE FILLET, FRIES, KALESRAW, CITRUS AIOLI — 20.95

BACON WRAPPED PORK LOIN

MAPLE BOURBON GLAZED CARROT, DIRTY RICE,
CARAMELIZED SHALLOT — 20.95

CHERRYWOOD SMOKED BBQ RIBS

CHERRY BOURBON BBQ, WHITE CHEDDAR MAC N
CHEESE, BRUSSELS SPROUTS — 22.95

SMOKED NEW YORK STRIP

RED BLISS POTATO, ASPARAGUS, RED CHIMICHURRI —
31.95
+ Add Lobster Tail \$20 +

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDER
COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. FOR
YOUR CONVENIENCE A 20% GRATUITY WILL BE INCLUDED FOR GROUPS OF EIGHT OR MORE.

DESSERT FEATURES



BLUEBERRY BUCKLE ALA MODE

FRESH LOCAL BLUEBERRIES, VANILLA ICE CREAM, LEMON
ZEST — 11.95

STONE FRUIT ELEPHANT EAR

CLASSIC ELEPHANT EAR, CHERRIES, APRICOTS, CREAM
CHEESE FROSTING — 11.95

ICE CREAM SCOOP

— 5.95

+ Please Ask Your Server About Our Flavor Options +

BOURBON BROWNIE SUNDAE

TRIPLE CHOCOLATE BOURBON BROWNIE, VANILLA ICE
CREAM, CARAMEL — 12.95